

## The Girls' Family Ragout

6 Portions		12 Portions	24 Portions
	oil/butter		
3 lbs.	beef or pork cubes	6 lbs.	14 lbs.
1	diced onion, large cubes	2 onions	5 onions
1 clove	chopped garlic	2 cloves	4 cloves
1 tbsp.	chopped fresh parsley	2 tbsp.	5 tbsp.
2 stalks	diced celery, large cubes	4 stalks	10 stalks
3 cups	tomato juice	6 cups	14 cups
2	diced carrots, large cubes	4	10
3	diced potatoes, large cubes	6	15
2	diced small turnips, salted, large cubes	4	9
½ tsp.	Thyme	1 tsp.	3 tsp.
½ tsp.	Basil	1 tsp.	3 tsp.
	salt and pepper		

- Preheat oven to 350° F.
- Heat oil in large oven baker.
- Add meat, cook slightly.
- Add onions, garlic, parsley, salt and pepper.
- Cook 6 to 7 minutes at medium heat.
- Add celery and continue cooking 5 to 6 minutes.
- Add brown sauce and tomato juice. Stir and bring to boil.
- Cover and cook 1 hour in oven.
- Add carrots, potatoes, turnips and spices.
- Cover and cook in oven 1 more hour.